

**FRANKLIN TOWNSHIP
HUNTERDON COUNTY**



Municipal Clerk
202 Sidney Road
Pittstown, NJ 08867
Telephone (908) 735-5215
Fax (908) 735-7598

APPLICATION FOR PERMIT TO OPERATE A TEMPORARY FOOD CONCESSION

NAME OF THE EVENT: _____ DATE OF THE EVENT: _____

PLACE OF THE EVENT: _____ TIME OF EVENT: _____

NAME OF EVENT COORDINATOR: _____ TEL: DAY OF EVENT: _____

(The above person must be the designated person available on the day of the event to answer questions.)

NAME OF FOOD BOOTH: _____

TIME BOOTH WILL BE READY FOR INSPECTION: _____

NAME OF FOOD BOOTH OWNER: _____ TEL: _____

E-MAIL ADDRESS: _____ @ _____

MAILING ADDRESS: _____

NUMBER OF FOOD BOOTHS: _____ (NOTE: a \$ _____ fee made payable to _____
(must accompany this application))

1. WHERE WILL FOOD BE STORED AND/OR PREPARED PRIOR TO THE EVENT? (STORAGE FACILITY MUST BE A LICENSED FACILITY - ITEMS MAY NOT BE STORED IN A PRIVATE HOME. NO FOODS MAY BE PREPARED IN A PRIVATE HOME)

NAME OF ESTABLISHMENT: _____ INSPECTED BY: _____

ADDRESS: _____

2. HOW WILL YOU KEEP FOOD COLD? (41 DEGREES F.) ON SITE (at sales booth?)
(examples: Food requiring refrigeration includes raw and previously cooked meats; poultry; fish; vegetables; salads; eggs and dairy products). _____

3. HOW WILL YOU KEEP HOT FOOD HOT (135 DEGREES F.) ON SITE (at sales booth?)
(Examples: cooked, ready-to-serve meats; poultry; seafood; tofu; cooked onions and peppers; potatoes; beans; falafel; chili; bar b Que; "veggie burgers"; etc.) _____

4. HOW WILL YOU PREVENT BARE HAND CONTACT WITH READY-TO-EAT FOODS? _____

5. DESCRIBE THE HANDWASHING FACILITIES AT YOUR BOOTH: _____

6. DESCRIBE THE WAREWASHING FACILITIES IN YOUR BOOTH: _____

7. DESCRIBE THE METHOD OF SOLD WASTE DISPOSAL AND MANDATORY RECYCLING OF MATERIALS AT YOUR BOOTH (REQUIRED) _____

8. LIST ALL FOOD AND BEVERAGE ITEMS THAT WILL BE SERVED: _____

9. I agree to abide by the regulations attached to this application per N.J.A.C. 8:24 et. Seq.

APPLICANT'S SIGNATURE _____

DATE _____

(OFFICIAL USE ONLY) APPROVED YES _____ NO _____	Payment Received _____	Temporary Food License Number: _____
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Township of Franklin, NJ
Monday, November 30, 2020

Chapter 205. Food Establishments, Retail

§ 205-4. Temporary establishments and concessions.

[Amended 4-4-1991 by Ord. No. 91-7]

- A. No person shall conduct, maintain or operate a temporary food stand or concession in the Township of Franklin who does not possess the appropriate temporary license from the Board of Health.
- B. Each such temporary license shall not be transferable and shall continue in full force for a period not to exceed 30 days from issuance unless sooner revoked or suspended.
- C. Every owner or operator of a temporary food establishment shall be required to obtain a temporary license for each establishment. The license procedure for such temporary license, as well as a permanent license, is as follows:
 - (1) Each applicant for a temporary food license or a permanent food license shall complete the application and provide all information requested on the application. When requested to do so, each applicant shall provide satisfactory proof to the Board of Health of any representation contained in the application. Failure to do so shall result in a denial of a license. If there is a material misrepresentation or omission in an application, any temporary license or permanent license issued on the basis of same or aforesaid application shall be revoked or suspended.
 - (2) There shall be an application fee as established by Chapter 182, Fees, of the Code of the Township of Franklin, per temporary license. The aforesaid fee shall be waived if the license shall be a nonprofit/community service organization, as defined in this chapter, or a local government, public school, volunteer fire department, rescue squad or recreational sports organization.

[Amended 4-18-2002 by Ord. No. 2002-03]

- (3) This fee shall accompany the application for the license, which shall be made at the Board of Health not less than five business days prior to the commencement of operation of the temporary food concession. The Board of Health shall issue such license not later than two days before the license is required to operate.
- (4) Such license shall be conspicuously displayed in a prominent place at the temporary food concession.
- (5) Any temporary food stand which will be operating for less than a three-day period shall require a temporary food stand permit. The application fee for such permit shall be as established by Chapter 182, Fees, of the Code of the Township of Franklin. The aforesaid annual fee shall be waived if the licensee shall be a nonprofit/community service organization, as defined in this chapter, or a local government, public school, volunteer fire department, rescue squad or recreational sports organization. The owner/operator of such temporary food stand shall also conduct, maintain and operate his/her food stand in compliance with the requirements of this chapter herein and all other applicable laws and regulations.

[Amended 4-18-2002 by Ord. No. 2002-03]

- (6) Any temporary food concession in operation for more than three days, but not to exceed 30 days, shall obtain a temporary food concession license.
- (7) Any movable restaurant, truck, van, etc., shall be defined as a "mobile retail food establishment" and shall require an annual food license or a temporary food license or permit depending on the duration of which the mobile unit will be in operation in the Township. In addition, all mobile units must file with the Franklin Township Board of Health an approved peddler's license in accordance with Chapter **144**, of the Township Code.

*Township of Franklin, NJ
Monday, November 30, 2020*

Chapter 182. Fees

§ 182-13. Retail food establishments (Ch. 205).

Annual permanent food license fee	\$200
Temporary food license	\$125
Temporary food stand permit	\$75
New wells	Fee determined by Hunterdon County
New septic system	Fee determined by Hunterdon County
Construction permit review	\$25.00
Percolation and soil log	\$300.00
Each additional perk or soil log	\$60.00



Hunterdon County
Department of Public Safety
Division of Public Health Services



www.co.hunterdon.nj.us/health.htm

REGULATIONS FOR TEMPORARY RETAIL FOOD ESTABLISHMENTS

LICENSING:

1. A temporary retail food establishment is any vendor selling or giving away food and beverages for immediate consumption in conjunction with a single event or celebration for no more than 14 consecutive days.
2. All temporary retail food establishments must apply for and display a temporary food license for the time period they intend to operate. The license is issued by the local Board of Health Secretary or Municipal Clerk. **(Temporary licenses must be applied for and issued at least 7 days prior to the start of the event.)**

SANITATION AND SET UP:

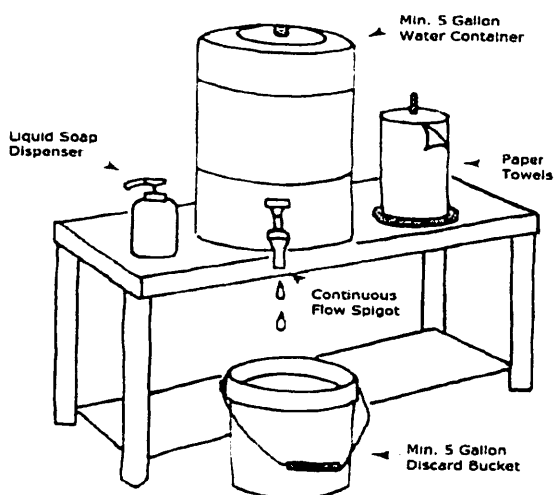
3. Hand washing facilities **MUST** be provided within the booth. The set up must include:
 - _____ 5 Gallon covered container with spigot.
 - _____ 5 Gallon waste water collection container.
 - _____ Liquid Hand Soap.
 - _____ Individual disposable paper towels for drying hands.
 - _____ Waste basket for used towels.
 - _____ A sign to remind food employees to wash their hands frequently(If there is no food preparation and only product samples are being offered then Hand Sanitizers or pre-treated cleansing towelettes may be utilized.)
(8:24-2.3(f)/6.7A)
4. Employees shall wash their hands and exposed arms before engaging in food preparation and after:
 - a. using a toilet
 - b. touching human body parts
 - c. coughing, sneezing or using tobacco, eating, drinking
 - d. after touching soiled equipment
 - e. after touching raw food
 - f. during food preparation as often as necessary
 - g. before donning gloves for working with foods
 - h. after hands become contaminated.**(8:24-2.3(f1-9))**
5. All food ingredients and ice shall be purchased from an approved commercial source or commissary and shall be prepared in a licensed and inspected commercial facility or on site. **(Food prepared in private homes for public distribution or sale is prohibited)** **(8:24-3.2(a)1-2)**
6. Drinking water shall be obtained from an approved source that is operated in accordance with the New Jersey Safe Drinking Water Act. It must be sampled, tested and conveyed using safe, water quality apparatus. **(8:24-5.1a – j)**

7. **NO BARE HAND CONTACT.** Food employees may not contact exposed, ready-to-eat food with bare hands. Single use, disposable gloves and/or suitable utensils to use to prevent bare hand contact with ready-to-eat foods. **(8:24-3.3(a)2)**
8. Foods that require temperature control for safety (TCS) shall be maintained at the proper temperatures. **Cold** TCS foods shall be maintained at **41 degrees F** or below. **Hot** TCS foods shall be maintained at **135 degrees F** or above. **(8:24-3.5 f 1-2)**
9. There must be sufficient hot and cold holding units to maintain TCS foods at their proper temperatures with accurate thermometers inside the units to monitor the ambient temperature. **(8:24-4.2c-7)**
10. Bi-metal, thin probe stem thermometers must be utilized to check and monitor hot and cold food temperatures. A small diameter, thin tipped thermometer designed for monitoring thin meat patties is best.**(8:24-4.2c-1-2)**
11. Grills, stoves, and other equipment to rapidly cook and reheat foods must be provided. Previously cooked, then cooled foods must be rapidly reheated (within 2 hours) to 165 degrees F on a grill or stove before serving. **(The use of slow cookers, crock pots, steam tables, Baines maries or other warmers to reheat foods is prohibited).** **(8:24-3.4g4)**
12. Three (3) plastic tubs for manual dishwashing shall be provided to wash, rinse and sanitize food service equipment and utensils. Provide an area for air drying cleaned and sanitized equipment. **(8:24-4.8a-1)**
13. An approved chemical sanitizer (chlorine, Iodine or quaternary ammonium compound) must be available and prepared in solution to the proper concentration. The proper test kit must be available to monitor the concentration of the sanitizing solution. **(8:24-4.8j1,3 & 4.8k)**
14. Chemical sanitizers shall be prepared to the proper concentrations. **Food contact surfaces must be cleaned and sanitized at least once every four hours.**
 - a. Chlorine solution @75 degrees F shall be 50 - 100 ppm (mg/L).
 - b. Iodine solution @ 75 degrees F shall be 12.5 to 25 ppm (mg/L).
 - c. Quaternary ammonium compound shall be per manufacturers directions. Commonly @75 degrees F a QAC shall be 150ppm to 400ppm (mg/L).**(8:24-4.8j1-3)**
15. Food shall be protected from contamination while being stored, served or displayed by using protective covers, sneeze guards, wraps and elevated platforms to keep it at least 6" above the ground. **(8:24-3.3f & t)**
16. Molluscan Shellfish shall be from an approved source certified by the State of New Jersey. All identification tags that accompany the shellfish must remain with the shellfish until the shellfish is entirely consumed and then the identification tag must be retained and held by the vendor in chronological order for 90 days.**(8:24-3.2r).**

17. Waste receptacles with liners and covers for food waste and trash must be provided. Receptacles for **recyclable materials** shall also be provided. The area around the temporary establishment must be kept clean and free of litter, refuse and garbage at all times. **(8:24-5.5a)**
18. All dirt, gravel or partially grass covered areas located within the food preparation area shall be covered with duckboards, mats, cleanable wooden platforms or other material acceptable to the Health Authority shall be put down to prevent dirt and dust from rising up. **(8:24-6.1(a) 2).**
19. Food workers shall wear clean clothing and wear hair restraints in the form of a cover that will prevent hair from falling into the food. **(8:24-2.3k/2.4c1)**
20. The Inspector may establish additional structural or operations requirements as necessary to ensure that food remains safe and the establishment is sanitary.

HAND-WASHING & UTENSIL-WASHING REQUIREMENTS FOR TEMPORARY FOOD FACILITIES

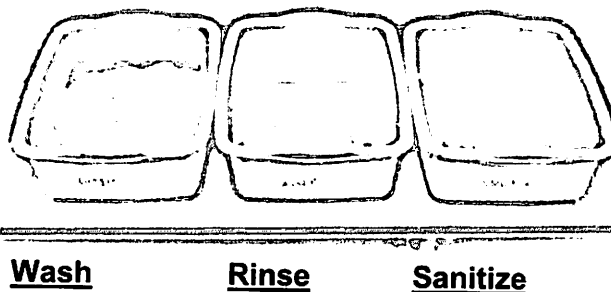
Hand-washing facilities, separate from the utensil washing area, shall be provided. Hand-washing facilities shall be located within each temporary food stand and conform to the diagram below:



Utensil Washing Facilities

Booths with food preparation require three (3) containers for the cleaning of equipment, utensils, and for general cleaning purposes. One shall contain soapy water, one shall have clean water for rinsing and the last a bleach/water solution for sanitizing.

Note: Additional facilities, such as a sink with running water, may be required when there is extensive food preparation or where water, power, and sewer connections are available.



Immerse into a sanitizer solution of 1 teaspoon of household bleach per gallon/ 50 - 100 ppm of water for 60 seconds, then air dry.